भारतीय मानक
Indian Standard

IS 2791 : 2022

विलेय कॉफ़ी चूर्ण — विशिष्टि

(चौथा पुनरीक्षण)

Soluble Coffee Powder — Specification

(Fourth Revision)

ICS 67.140.20

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भारतीय मानक ब्यूरो
BUREAU OF INDIAN STANDARDS
मानक भवन, 9 बहादुरशाह ज़फर मार्ग, नई दिल्ली – 110002
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
NEW DELHI-110002
www.bis.gov.in www.standardsbis.in

March 2022 **Price Group 5**

Stimulant Foods Sectional Committee, FAD 06

FOREWORD

This Indian Standard (Fourth Revision) was adopted by the Bureau of Indian Standards, after the draft finalized by the Stimulant Foods Sectional Committee had been approved by the Food and Agriculture Division Council.

Soluble coffee (instant coffee) powder is prepared by extracting pure, freshly roasted and ground coffee with water under suitable conditions. The extraction is carried out with a series of percolators or extractors at suitable temperatures. The brew thus obtained, with or without further concentration, is dried to a powder which may be agglomerated. This is packed in air-tight containers in humidity-controlled rooms. The standard also covers freeze-dried soluble coffee powder.

This standard was originally published in 1964 and subsequently revised in 1972, 1983 and 1992. The third revision was later amended in 1995 to introduce a scheme for labelling environment friendly products with the ECO-Mark at the instance of the Ministry of Environment and Forests (MoEF), Government of India. This amendment was based on the Gazette Notification No. 678 (E) dated 30 August 1994 for Labelling Edible Oils, Tea and Coffee as environment friendly products, published by the Ministry of Environment and Forests. The ECO Mark would be administered by the Bureau of Indian Standards (BIS) under the *Bureau of Indian Standards Act,* 2016 as per the Resolution No. 71 dated 20 February 1991 as published in the Gazette of the Government of India vide GSR No. 85(E) dated 21 February 1991. For a product to be eligible for ECO Mark, it shall also carry the Standard Mark of BIS for quality besides meeting additional environmental-friendly (EF) requirements.

This revision is being undertaken to include the specifications for decaffeinated soluble coffee powder in line with the *Food Safety and Standards* (*Food Products Standards and Food Additives*) *Regulations*, 2011.

In the formulation of this standard, due consideration has been given to the provisions of the *Food Safety and Standards Act*, 2006 and the *Rules* and *Regulations* framed thereunder and the *Legal Metrology* (*Packaged Commodities*) *Rules*, 2011. However, this standard is subject to the restrictions imposed under these, wherever applicable.

The composition of the Committee responsible for formulation of the standard is given in Annex E.

For the purpose of deciding whether a particular requirement of this standard is complied with the final value, observed or calculated, expressing the result of a test or analysis shall be rounded off in accordance with IS 2 : 1960 ‘Rules for rounding off numerical values (*revised*)’. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

Indian Standard

SOLUBLE COFFEE POWDER — SPECIFICATION

(Fourth Revision)

1 SCOPE

This standard prescribes requirements and the methods of sampling and test for soluble coffee powder or agglomerate and decaffeinated soluble coffee powder or agglomerate derived by dehydration of aqueous extract of freshly roasted and ground coffee.

2 REFERENCES

The standards given below contain provisions which, through reference in this text, constitute provisions of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of these standards.

IS No.	*Title*
1070 : 1992	Reagent grade water — Specification (*third revision)*
1699 : 1995	Methods of sampling and test for food colours (*second revision*)
2491 : 2013	Food hygiene — General principles — Code of practice (*third revision)*
4905 : 2015/ ISO 24153 : 2009	Random sampling and randomization procedures (*first revision*)
16028 : 2012/ ISO 20481 : 2008	Coffee and coffee products — Determination of the caffeine content using high performance liquid chromatography (HPLC) — Reference method
16029 : 2012/ ISO 11817 : 1994	Roasted ground coffee — Determination of moisture content — Karl Fischer method (Reference method)
16030 : 2012/ ISO 11294 : 1994	Roasted ground coffee — Determination of moisture content — Method by determination of loss in mass at 103 °C (Routine method)

3 REQUIREMENTS

3.1 Description

3.1.1 *Soluble Coffee Powder* — The product shall be made from freshly roasted and ground pure coffee beans. The product shall be in the form of a free flowing powder or shall be in the agglomerated form (granules) having the colour, taste and flavour characteristic of coffee.

3.1.2 *Decaffeinated Soluble Coffee Powder* — The product shall be made from freshly roasted and ground pure coffee beans from which most of the caffeine has been removed. The product shall be in the form of a free flowing powder or shall be in the agglomerated form (granules) having colour, taste and flavour characteristic of coffee.

3.1.3 The product shall be free from impurities and shall not contain chicory or any other added substances. It shall not contain any substances other than those derived from its extractions. Coffee in the agglomerated form shall as far as possible have granules of uniform size.

3.2 The product shall be evaluated for cup test in accordance with the procedure prescribed in Annex A and the coffee solution thus made shall be free from objectionable taste or smell.

3.3 The material shall also comply with requirements given in Table 1.

3.4 The copper content in soluble coffee powder shall not exceed 30 ppm when tested by atomic absorption spectrophotometer as per the method prescribed in **15.1** of IS 1699.

Table 1 Requirements for Soluble Coffee Powder and Decaffeinated Soluble Coffee Powder

(*Clause* 3.3)

Sl No.	Characteristic	Requirement		Method of Test, Ref to
		Soluble Coffee Powder	Decaffeinated Soluble Coffee Powder	
(1)	(2)	(3)	(4)	(5)
i)	Moisture content, percent by mass, *Max*	4.0	4.0	IS 16029 for reference purpose and IS 16030 for routine purpose
ii)	Caffeine content (on dry basis), percent by mass	*Min* 2.8	*Max* 0.3	IS 16028
iii)	Total ash (on dry basis), percent by mass *Max*	12.0	12.0	Annex B
iv)	Solubility in boiling water	Dissolves readily in 30 s with moderate stirring		Annex C
v)	Solubility in cold water at 16 ± 2 ºC	Soluble with moderate stirring in 3 min		Annex C

3.5 Hygienic Conditions

The material shall be manufactured in premises built and maintained under hygienic conditions (*see* IS 2491). The handling equipment like roasters, filters, etc, shall be clean and free from any objectionable odours.

3.6 Requirements for ECO-Mark

3.6.1 *General Requirements*

3.6.1.1 The product shall conform to the requirements of quality prescribed under **3.1** to **3.5**.

3.6.1.2 The product manufacturer shall produce the consent clearance as per the provisions of *Water* (*Prevention and Control of Pollution*) *Act*, 1974 and *Air* (*Prevention and Control of Pollution*) *Act*, 1981, *Water* (*Prevention and Control of Pollution*) *Cess Act*, 1977 respectively along with the authorisation if required, under *Environment (Protection) Act*, 1986 and the Rules made thereunder to Bureau of Indian Standards while applying for the ECO Mark; and the product shall be in accordance with the *Food Safety and Standards Act,* and the *Rules* and *Regulations* made thereunder unless otherwise specified.

3.6.1.3 The product/packing shall display in brief the criteria based on which the product has been labelled environment friendly.

3.6.1.4 The material used for product/packaging shall be recyclable (that is, which can be reprocessed to manufacture any other useful product) or biodegradable and the parameters evolved under the SLEFP on the specific subject of packaging shall apply.

3.6.2 *Specific Requirements*

3.6.2.1 The product shall be free from infestation due to insects, fungus and rodents.

3.6.2.2 The product shall be free from extraneous matter like strings, stones, dirt, wood, glass and metallic pieces and from any added colouring and flavouring. It shall also be free from rancidity and shall have its characteristic flavour.

3.6.2.3 The product shall be free from adulterants like dandelion (excluding chicory), nerons, figs, dates, stones and cereals.

3.6.2.4 The pesticides residues (if any) in the product shall not exceed the limits as prescribed in *Food Safety and Standards* (*Contaminants, Toxins and Residues*) *Regulations, 2011*, when tested by the methods given in the relevant Indian Standards specifications.

4 PACKING AND MARKING

4.1 Packing

The product shall be packed in quantities as stipulated under the *Legal Metrology* (*Packaged Commodities*) *Rules*, 2011 as well as in accordance with requirements under the *Food Safety and Standards* (*Packaging*) *Regulations,* 2018. The product shall be packed in clean, sound and odour free air tight containers made of tin plate, glass or metal foil laminates with food grade plastic lining. Where metal foil laminate containers with plastic lining arc used, a cautionary notice to the following effect shall be printed:

‘ONCE OPENED TRANSFER CONTENTS IMMEDIATELY INTO AIR-TIGHT CONTAINER’.

NOTE — Other food grade packing materials can be used subject to their suitability being established.

4.2 Marking

4.2.1 The following particulars shall be marked or labelled legibly and indelibly on each container:

a) Name of the material and brand name (if any);

b) Name and address of the manufacturer;
c) Batch or code number;
d) Month and year of manufacture;
e) Net quantity;
f) Best before……......month……….year;
g) Directions for storage;
h) Any other information required under the *Legal Metrology* (*Packaged Commodities*) *Rules,* 2011 and the *Food Safety and Standards* (*Labelling and Display*) *Regulations,* 2020; and
j) The following cautionary note shall be printed on flexible containers:

‘ONCE OPENED, TRANSFER CONTENTSIMMEDIATELY INTO AIR-TIGHT CONTAINER’

4.2.2 *BIS Certification Marking*

The product(s) conforming to the requirements of this standard may be certified as per the conformity assessment schemes under the provisions of the *Bureau of Indian Standards Act*, 2016 and the Rules and Regulations framed thereunder, and the products may be marked with the Standard Mark.

4.2.3 The product may also be marked with ECO-Mark and the details are available with the Bureau of Indian Standards. The following additional information shall also be marked on the label for ECO-Mark:

a) List of following critical ingredients in descending order of quantity, percent by mass:
b) Coffee; and
c) Chicory.

5 SAMPLING

Representative samples of the material shall be drawn and criteria for ascertaining conformity of the material to the requirements of this specification shall be as prescribed in Annex D.

ANNEX A

(*Clause* 3.2)

CUP-TEST

A-1 EVALUATION FOR SOLUBILITY

Weigh 2.5 g of the coffee powder into a 500 ml beaker. Pour 150 ml of freshly boiled water in the beaker containing the sample and examine. The solubility will be considered as 'good' if the material dissolves within 30 s; 'fair' if material dissolves between 30-40 s; and 'poor' if material takes over 40 s to dissolve. For 'good, fair and poor solubility", assign 5, 3 and 1 marks, respectively. If solubility is poor and lumps are found floating on the surface, no mark should be assigned.

A-2 PREPARATION OF SAMPLE FOR CUP-TEST

A-2.1 Weigh 2.5 g of coffee powder in a clean, non-smelling watch glass. Observe colour and granularity.

A-2.2 Transfer the material (*see* **A-2.1**) to a 200 ml porcelain bowl and add 150 ml freshly boiled chlorine-free water over the soluble coffee-chicory powder. The temperature of water should be not less than 90°C at the time of pouring over the coffee. Allow to cool to about 60 °C and evaluate. Evaluation should be completed before the brew gets cold.

A-2.3 Consumer Acceptance Test

Weigh 2.5 g of coffee powder and transfer to a 250 ml porcelain bowl. Take 150 ml of water and 50 ml of milk and pour over the coffee powder in the porcelain bowl. The temperature of water and milk shall not be less than 90 °C at the time of pouring over the coffee. Add 8 g of sugar, stir and smell. Allow to cool to about 60 °C and evaluate. Evaluation shall be completed before the brew gets cold.

A-3 PRECAUTIONS

A-3.1 The cup test should preferably be conducted an hour after breakfast and an hour before lunch. The panelist should not smoke during the thirty minutes before the tasting session and should also refrain from using perfumes before tasting.

A-3.2 The panelists should record their reactions in the proforma immediately after evaluating an attribute.

A-3.3 In one session, not more than 8 samples should be tasted.

A-4 EVALUATION

A-4.1 Evaluate the coffee powder and the liquor qualities according to the score card given in **A-4.6**. If more than one sample is required to be evaluated at one time, the score card may be modified accordingly.

A-4.2 Powder

Depending on the degree of defects classified as suspicion, slight or pronounced, deduct 1, 2 or 3 marks, respectively. If the powder is caked, no marks should be assigned.

A-4.3 Liquor

Depending on the degree of defects, the marks deducted should be 5 for suspicion, 10 for slight and 15 for pronounced.

A-4.4 Assignment of Total Score

On the basis of the combined score (of powder and liquor qualities), the final evaluation shall be categorized as follows:

Excellent	Good	Fair	Poor	Unacceptable
31 and above	21-30	16-20	10-15	Below 10

A-4.5 The coffee powder shall be deemed to have passed the test, if the net score is 20 and above.

A-4.6 Score Card

The details are given below:

Name ……………………………

Date ……………………………

Batch/Code No……………………………

Time……………………………

Assign scores for each quality attribute:

	Quality Attribute	Max Score	Score
1) Powder	i) Test for solubility	5	
	ii) Color appeal	5	
	iii) Granular structure (whether even or uneven, in case of powder and uniformity of size, in case of agglomerates	5	
NOTE — If the powder is specky (containing black particles), and/or uneven with a powdery, dusty appearance, the degree of such defects may be indicated as suspicion, slight or pronounced.			
2) Liquor	i) Colour	10	
	ii) Strength [overall feeling of thickness (body). The term body is used to describe the mouth feel of a drink, corresponding to certain consistency or an apparent viscosity but not an increase in true viscosity]	5	
	iii) Flavour a) Taste b) Aroma	10	

Degree of defects*:

Oily…………………………….

Burnt……………………………

Bland……………………………

Stale…………………………….

Harsh……………………………

Sour……………………………..

Fermented………………………

Sediment………………………..

***Indicate, if any, the degree of defects, by denoting suspicion, slight or pronounced.**

Signature

ANNEX B

[*Table* 1, *Item* (iii)]

DETERMINATION OF TOTAL ASH CONTENT

B-1 PROCEDURE

Weigh accurately about 5 g of the material in a dry tared platinum dish. Then, heat slowly over a flame until swelling ceases taking care that the material does not catch fire. Ignite in a muffle furnace at 550 ± 10 ºC until grey ash results. Cool the dish in a desiccator and weigh. Repeat this process of heating for 30 min, cooling and weighing, till the difference in mass between two successive weighings is less than one milligram. Record the lowest mass.

NOTE — If the colour of ash is grey even after ashing, moisten the ash with 5 ml hot distilled water (60 °C). Crush with a glass rod and rinse the latter carefully with some distilled water; then evaporate to dryness on a boiling water bath. Dry in an oven at 103 ± 2°C for 30 min. Replace the dish in the muffle furnace until the ash is white or slightly greyish. Cool the dish for 30 min in the desiccator and weigh.

B-2 CALCULATION

Total ash (on dry basis), percent by mass =

$$\frac{10\,000\,(W_2 - W)}{(W_2 - W)\,(100 - W_3)}$$

where

W_2 = mass in g, of dish with the ash;

W = mass in g, of empty dish;

W_1 = mass in g, of dish with the material; and

W_3 = percent of moisture in the sample as determined by the method prescribed in IS 16029 or IS 16030.

ANNEX C

[*Table* 1, *Items* (iv) *and* (v)]

DETERMINATION OF SOLUBILITY IN WATER

C-1 PROCEDURE

C-1.1 Solubility in Hot Water

Add 150 ml of freshly boiling water to 2.5 g of sample placed in a 500 ml beaker. The coffee powder shall be readily soluble with moderate stirring within 30 s, leaving no appreciable sediment.

C-1.2 Solubility in Cold Water

Place 2.5 g of the sample in a 500 ml beaker and add 50 ml of water at 16 ± 2 °C. The powder shall be soluble with moderate stirring in 3 minutes, leaving no appreciable sediment.

ANNEX D

(*Clause* 5)

SAMPLING OF SOLUBLE COFFEE POWDER

D-1 GENERAL REQUIREMENTS OF SAMPLING

In drawing, preparing, storing and handling samples, the precautions and directions given in **D-1.1** to **D-1.6** shall be observed.

D-1.1 Samples shall be taken in a protected place not exposed to damp air, dust or soot.

D-1.2 The sampling instrument, preferably a spoon or spatula, shall be clean and dry when used.

D-1.3 The samples, the material being sampled, the sampling instrument and the containers for samples, shall be protected from adventitious contamination.

D-1.4 The samples shall be placed in clean and dry glass or tin containers. The sample containers shall be of such a size that they are almost completely filled by the sample.

D-1.5 Each container shall be sealed air-tight after filling and marked with full details of sampling, batch or code number, name of the manufacturer and other important particulars of the consignment and lot.

D-1.6 Samples shall be stored in such a manner that the temperature of the material does not vary unduly from the normal temperature and that they are protected from light.

D-2 SCALE OF SAMPLING

D-2.1 Lot/Batch

All the containers of the same size in a single consignment of material drawn from a single batch of manufacture shall constitute a lot.

D-2.2 Samples shall be tested for each lot separately for ascertaining conformity of the materials to the requirements of this specification. The number of containers to be selected from the lot shall depend on the size of the lot and shall be in accordance with col 1 and 2 of Table 2.

Table 2 Scale of Sampling

(*Clause* D-2.2)

Number of Container in the Lot/Batch *N* (1)	Total Number of Containers to be Selected *n* (2)
Up to 50	2
51 ” 100	3
101 ” 150	4
151 ” 300	5
301 ” 500	6
501 ” 1 000	7
1 001 ” 3 000	8
3 001 ” 10 000	9
10 001 and above	10

D-2.2.1 These containers shall be chosen at random from the lot and for this purpose a random number table as agreed to between the purchaser and the vendor shall be used (*see* IS 4905). In case such a table is not available, the following procedure shall be adopted:

Starting from any container, count in one order as 1, 2, 3, etc, up to *r* and so on, where *r* is the integral part of *N/n.* (*N being* the number of containers in the lot and *n* the number of containers to be selected). Every r^{th} container so counted shall be withdrawn to constitute the sample.

D-3 TEST SAMPLES AND REFEREE SAMPLES

D-3.1 The contents of each of the containers selected according to **D-2.2** shall be poured out and mixed thoroughly. About 60 g of material shall be taken from this and divided into three equal parts. Each part 60 obtained, shall be transferred to a sample container which shall be sealed air-tight and labelled with the particulars given in **D-1.5**. One of these sets shall be marked for the purchaser, another for the vendor and the third for the referee.

D-3.2 From the mixed material of each selected container remaining after taking the sample according to **D-3.1**, approximately equal quantities of material shall be taken and mixed together so as to form a composite sample weighing not less than 30 g. This composite sample shall be divided into three equal parts and transferred to sample containers and labelled with all the particulars given in **D-1.5**. One of these composite samples shall be for the purchaser, another for the vendor and the third for the referee.

D-3.3 Referee Sample

Referee sample shall consist of a set of samples obtained in **D-3.1** and a composite sample obtained according to **D-3.2**, marked for this purpose and shall bear the seals of the purchaser and the vendor. These shall be kept at a place and under conditions agreed to between the purchaser and the vendor so as to be used in case of a dispute between the two.

D-4 NUMBER OF TESTS

D-4.1 The tests for the moisture, water soluble matter and cup-test shall be conducted on individual samples as obtained in **D-3.1**.

D-4.2 The tests for the determination of the remaining requirements of the standard shall be done on the composite sample as obtained in **D-3.2**.

D-5 CRITERIA FOR CONFORMITY

D-5.1 The lot shall be declared as conforming to the requirements of this specification of **D-5.1.1** and **D-5.1.2** are satisfied.

D-5.1.1 The results of the tests conducted on the individual samples for the requirements specified in **D-4.1** shall satisfy the corresponding specification requirements as given in **3**.

D-5.1.2 The results of the tests conducted on the composite sample for the remaining requirements shall satisfy the corresponding specification requirements as given in **3**.

ANNEX E

(*Foreword*)

COMMITTEE COMPOSITION

Stimulant Foods Sectional Committee, FAD 06

Organization	*Representative(s)*
Tea Board India, Kolkata	Dr Biswajit Bera (***Chairman***)
Agricultural and Processed Food Products Export Development Authority (APEDA), New Delhi	Shri Devendra Prasad
CSIR-Central Food Technological Research Institute (CFTRI), Mysore	Dr Pushapa S. Murthy Dr Devendra J. Haware (*Alternate*)
ICAR-Central Plantation Crops Research Institute (CPCRI), Kerala	Dr P. Chowdappa Dr K. B. Hebbar (*Alternate*)
Coffee Board, Bengaluru	Dr K. Basavaraj Dr I. M. Mandappa (*Alternate*)
Confederation of Indian Food Trade and Industry (CIFTI-FICCI), New Delhi	Ms Ranjeet Kaur Ms Priyanka Sharma (*Alternate*)
Confederation of Indian Industry (CII), New Delhi	Ms Neha Aggarwal Mr Rajesh Bhatia (*Alternate*)
Consumer Guidance Society of India (CGSI), Mumbai	Dr Sitaram Dixit
Consumer Research, Education, Action, Training and Empowerment (CREATE), Tamil Nadu	Prof Dr Duraisingam Mr K. Suresh Kanna (*Alternate*)
Defence Food Research Laboratory (DFRL), Mysore	Dr T. Anand Dr Rudragoud Policegoundra (*Alternate*)
Directorate of Cashewnut and Cocoa Development (DCCD), Cochin	Dr Venkatesh N. Huballi Mr Appa Rao (*Alternate*)
Export Inspection Council (EIC) of India	Dr J. S. Reddy Mr Sabeerali (*Alternate*)
Food Safety and Standards Authority of India (FSSAI), New Delhi	Ms Apoorva Srivastava
Hindustan Unilever Limited (HUL), Mumbai	Dr Sangeeta Chadha Ms Neha Tyagi (*Alternate*)
ICAR-Indian Institute of Horticultural Research (IIHR), Bengaluru	Dr D. V. Sudhakar Rao Dr R. B. Tiwari (*Alternate*)
ICAR-Central Plantation Crops Research Institute, Kasaragod	Dr P. Chowdappa Dr K. B. Hebbar
Indian Tea Association, Kolkata	Mr Arijit Raha Mr Sujit Patra (*Alternate*)
Nestle India Ltd, Gurugram	Dr Anirudha K. Chhonkar Ms Dicksha Mathur (*Alternate*)
Tata Consumer Products Ltd, Bengaluru	Mr Naveen Kumar Dr K. N.manikandan (*Alternate*)
Tea Board India, Kolkata	Dr Mahipal Singh Dr Anirban Basu Majumder (*Alternate*)
Tea Research Association, Tocklai Tea Research Institute, Jorhat	Dr A. K. Barooah Dr S. Sabhapondit (*Alternate*)

Organization	*Representative(s)*
The Central Arecanut & Cocoa Marketing & Processing Co-op Ltd (CAMPCO), Mangalore	Dr Rakshith Rai
The United Planters' Association of Southern India (UPASI) Tea Research Foundation, Valparai	Dr R. Victor J. Ilango Dr Boopathiraj (*Alternate*)
BIS Directorate General	Shrimati Suneeti Toteja, Scientist 'E' and Head (FAD) [Representing Director General (*Ex-officio*)]

Member Secretary

Dr Bhawana
Scientist 'D' (FAD), BIS

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BUREAU OF INDIAN STANDARDS

Headquarters:

Manak Bhavan, 9 Bahadur Shah Zafar Marg, New Delhi 110002
Telephones: 2323 0131, 2323 3375, 2323 9402 *Website*: www.bis.gov.in

Regional Offices:		*Telephones*
Central	601/A, Konnectus Tower-1, 6th Floor, DMRC Building, Bhavbhuti Marg, New Delhi 110002	2323 7617
Eastern	8th Floor, Plot No 7/7 & 7/8, CP Block, Sector V, Salt Lake, Kolkata, West Bengal 700091	2367 0012 2320 9474
Northern	Plot No. 4-A, Sector 27-B, Madhya Marg Chandigarh 160019	265 9930
Southern	C.I.T. Campus, IV Cross Road, Taramani, Chennai 600113	2254 1442 2254 1216
Western	Plot No. E-9, Road No.-8, MIDC, Andheri (East), Mumbai 400093	2821 8093

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